

# THE ART OF SANDWICHES



AUTHOR:  
JUSTIN BOUDREAU

[www.boudreauxsbackyard.com](http://www.boudreauxsbackyard.com)

# TABLE OF CONTENTS



Intro	01
Bonfire Burger	02
Cochon de Lait Banh Mi	03
Cajun Grinder Sliders	04
BBQ Oyster Poboy	05
Soft Shell Crab BLT	06
Blackened Dirty Bird Poboy	07
Spicy Chicken Sandwich	08
Roast Beef Po'boy	09
Monster Burger	10
Wagyu Smash Burger	11
Wagyu Beef Cheek Banh Mi	12
Soft Shell Crab Sandwich with Spicy Remoulade	13
Crispy Catfish Sandwich	14
Roasted Hatch Smashburger	15
Oyster BLT	16
Boudin Grilled Cheese	17
Fried Crawfish Poboy With Blackened Ranch	18
Pigs In a Blanket Pretzel Bites	19
Backyard Spicy Fish Sandwich	20
Glossary	21

## Chef's Thoughts:

### Introduction to Sandwiches

---

Sandwiches are a true culinary delight, offering endless possibilities for creativity and flavor. From simple, classic combinations to elaborate gourmet creations, sandwiches can be as versatile and exciting as you make them. They're perfect for any meal of the day and can range from a quick, easy bite to a meticulously crafted masterpiece.

For me, sandwiches represent the ultimate in culinary convenience and innovation. They allow for a balance of textures and flavors, with endless opportunities to experiment with different ingredients and techniques. Whether you're using fresh-baked bread, artisanal cheeses, or premium meats, the art of sandwich making is all about layering flavors and achieving harmony in every bite.

In this section, we'll explore a variety of sandwich recipes that cater to every taste and occasion. From the comforting familiarity of a grilled cheese to the sophisticated layers of a gourmet club sandwich, these recipes are designed to inspire your sandwich-making adventures at home.

Happy Cooking,  
Justin Boudreaux  
Founder/Owner, Boudreaux's Backyard



## BONFIRE BURGER

Without further ado the highly requested BONFIRE BURGER !!!  
 Now that it's grilling season there's no better way to kick it off than with this magical hangover curing creation!! This is my absolute favorite burger that features my signature bonfire sauce (chipotle mayo) with fried jalapeños, pepper-jack, bacon and sunny side up egg. Made from only 80/20 ground chuck this thing cannot leave you unsatisfied!!!



### Ingredients:

#### Sauce

- 1 cp mayo
- 1 tsp Worcestershire
- 1 tsp paprika
- 2 tsp chipotle purée
- 1 tsp hot sauce
- Salt and pepper

#### Burger mix

- 3 lbs. ground chuck
- 1 tbsp A1
- 1 tbsp Worcestershire
- 2 tbsp Tony's
- 1 tbsp granulated garlic
- 1 tsp hot sauce
- Bacon
- Pickled jalapeños
- Fish fry (I used Zatarain's.)
- Pepper jack cheese
- Buns
- Eggs
- Oil for frying
- Beer for drinking



### Directions

- Mix ingredients for sauce and reserve.
- Break up meat and sprinkle all ingredients over. Mix to incorporate but don't overmix as that can make them tough. Form into 12 oz balls then form into patties. A thick burger is better for this!!
- Grill burgers on high heat to get that perfect sear.
- Drain jalapeños and pass-through fish fry. Drop into 350-degree oil and fry until crispy.
- Cook bacon until crispy and fry up some sunny side up eggs.
- Once burgers are flipped add on cheese to melt.
- Toast buns on grill. Assemble with sauce on both sides. Bacon on top of cheese, fried jalapeños next, then top with egg.
- Pour a beer and enjoy!!!

## COCHON DE LAIT BANH MI

March 30, 2023 | Fusion, Pork, Sandwiches & Burgers

I'm a sucker for Vietnamese fusion. This Cochon de Lait Banh Mi is the perfect combination of bright, vibrant pickled vegetables with succulent slow roasted pork topped with cucumber and cilantro. Blue Plate mayonnaise came through with their newly released Hot and Spicy mayo to tie it all together!!!



### Ingredients:

#### Pork

- 1 Boston butt
- 1 onion
- 5 cloves garlic
- 1/2 stick butter
- 1 cp chicken broth
- Creole seasoning
- Garlic powder
- Italian herb blend
- Salt
- Black pepper

#### Sandwich

- 1/2 daikon radish
- 1 carrot
- 1/2 onion
- 1/2 tsp salt
- 1/2 tbsp sugar
- 1/4 cp rice wine vinegar
- 1 English cucumber
- Cilantro for garnish
- Vietnamese bread
- Blue Plate Hot & Spicy mayonnaise

### Directions

- Trim pork roast and score fat cap. Season with above seasonings. Slice onion and crush garlic. Place in a Dutch oven with onions, garlic, chicken broth and butter.
- Bake at 350 for 3 hours or until pork is pull apart tender.
- Thinly slice into strips: radish, carrots and onions. Add salt, sugar and vinegar.
- Toast bread and coat with spicy mayo.
- Load with pork and top with cucumber, pickled vegetables and cilantro.

## CAJUN GRINDER SLIDERS

Here's the Backyard version of the viral grinder sandwich: Cajun grinder sliders made with the O.G. Blue Plate mayo. We thin-slice andouille and use NOLA's own Chisesi's Pride ham. Salami and melted pepper jack set the tone, and the grinder slaw brings it all together.



### Ingredients:

- 1/2 stick andouille, sliced thin
- 1/4 lb. ham
- 1/4 lb. pepper jack cheese
- 1/4 lb. salami
- 1/4 head iceberg lettuce, shredded
- 1/2 cp mayo
- 1/4 thin sliced red onion
- 2 tbsp pickled peppers
- 2 tsp red onion
- Creole seasoning
- Hot sauce
- Slider buns



### Directions

- Assemble sandwich with pepper jack cheese covering both sides. Then layer meat separately on both sides.
- Place in oven until at 350 until cheese is melty and bread is toasty.
- Mix all ingredients for slaw and place in middle.
- Serve immediately.

## BBQ OYSTER POBOY

Dude, you never had a poboy like this!! BBQ OYSTER POBOY. Crispy fried gulf oysters tossed in LA BBQ shrimp style sauce on crusty French bread dressed with a creole slaw and tomatoes. This poboy is absolutely dope!!!!



### Ingredients:

#### Slaw

- 1/4 mayo
- 1 tbsp Dijon
- 2 tbsp red wine vinegar
- 1/2 lemon juices
- Salt and pepper
- 1/4 green cabbage
- 1/4 purple cabbage

#### Marinade

- 1/2 beer
- 2 tbsp mustard
- Creole seasoning
- Dash of hot sauce
- Oysters
- Crusty French bread
- Tomato
- Fish fry
- Flour
- Creole seasoning
- Oil for frying
- BBQ BASE
- 2 tbsp butter
- Hot sauce

### Directions

- Marinate oysters in above ingredients.
- Mix seasoning and wet ingredients for slaw. Small dice cabbage and mix well.
- Mix equal parts fish fry and flour, and season with creole seasoning.
- In a saucepan, reduce BBQ base until thick and add liberal amount of hot sauce. Once reduced, remove from heat, and add butter and whisk until blended.
- Shack off liquid from oysters and dredge in dry mixture. Fry at 350 until golden brown.
- Toast bread for that ultimate crispiness.
- Coat oysters in BBQ sauce.
- Assemble with slaw, tomato and oysters.
- Pour up a local brew and get messy!!!



## SOFT SHELL CRAB BLT

If you're a southern, pork-loving, crab-eating backyarder you're going to love this FRIED SOFTSHELL CRAB BLT !!!!! This sandwich takes 2 beloved ingredients and slams them together on one incredible handheld meal of dreams!!! Spicy remoulade, crisp lettuce and heirloom tomatoes complete the bridge between smoky sweet bacon and rich savory crab fat!!



### Directions

- Prepare soft shell crabs by cutting off face, removing bottom flap. And cutting out lungs of crab. Make marinade by mixing 1/4 cp mustard, 2 tbs hot sauce, 1/2 lemon, creole seasoning and 1/2 beer. Place crabs in marinade for 2-3 hours.
- Make remoulade. In a food processor, blind garlic in 1/2 lemon juice till fine. Add capers and process. Add mayo, 2 tsp creole mustard, paprika, Worcestershire, 2 tsp hot sauce, salt and pepper, parsley and chives. Blend.
- Heat oil to 350.
- Mix fish fry and flour. Season with creole seasoning.
- Dredge crab in dry mixture. Deep fry till golden brown and starts to float.
- Toast buns.
- Fry up bacon and once crisp glaze with pepper jelly
- Assemble with crabs topped with sauce, place 4-5 pieces of bacon lettuce and tomato. Devour/enjoy!!!

### Ingredients:

- Homemade Bacon (or thick cut)
- 2 soft shell crabs
- red romaine
- tomato (I used a purple Cherokee)
- thick cut bread
- 1-1/4 cp Zatarain's fish fry
- 3/4 cp flour
- 1/4 cp mustard
- 1/2 beer
- 4 tsp hot sauce
- 1 lemon
- 1 tbs capers
- 2 cloves garlic
- 2 tsp paprika
- 2 tsp creole mustard
- 2 tsp Worcestershire
- salt and pepper
- 1 tbs minced parsley
- 2 tsp chives
- 1 cp mayo
- oil for frying
- favorite creole seasoning
- pepper jelly of choice





## BLACKENED DIRTY BIRD POBOY

The best season is here!!! Football season!!! We gonna kick it off with this Blackened Dirty Bird Poboy for opening weekend and the biggest rivalry in the south!!!



### Ingredients:

- Po boy bread
- Falcon breast
- Cheese
- Blackening seasoning
- Oil
- Lettuce
- Tomato
- Pickled peppers
- Mayo
- Worcestershire
- Louisiana hot sauce
- Salt and pepper
- Lemon
- Garlic powder
- Creole mustard



### Directions

- Slice falcon breast into quarters and pound thin. Season with blackening seasoning and cook in a hot cast iron skillet. Add cheese once blackened.
- Toss salad by thin shredding lettuce and thin slicing tomatoes. Mix 1/4 cp mayo with juice from peppers and salt and black pepper. Mix together.
- Make sauce by mixing 1/4 cp mayo, 2 tsp hot sauce 1 tbs Worcestershire, juice of 1/2 a lemon, garlic powder, salt, pepper and 1 tbsp creole mustard.
- Toast bread. Assemble by layering salad across bread. Lay cooked falcon across. Top with peppers and sauce.
- Who dat!!!

## SPICY CHICKEN SANDWICH

Chick-fil-A??? Popeyes??? Nah, Boudreaux got that fire BACKYARD CHICKEN SANDWICH!!! This sandwich on toasted brioche features and super crunchy buttermilk marinated chicken thigh coated on flavor bursting spicy glaze, creamy and crisp coleslaw, a white based tangy, peppery and zesty sauce topped with candied jalapeños. This is knockout sandwich that will blow you away!!!



### Ingredients:

- 4-6 boneless skinless chicken thighs
- 1/2 qt buttermilk
- brioche buns
- candied jalapeños or pickles
- purple cabbage
- green cabbage
- hot sauce
- 1 cup mayo
- 1 tbs creole mustard
- 5 tbs jalapeño juice
- 2 tbs white vinegar
- salt
- garlic
- black pepper
- paprika
- granulated garlic
- onion powder
- mustard powder
- chipotle powder
- cayenne
- Italian seasoning
- oil for frying
- 2 cp flour
- 1 cp cornstarch

### Directions

- Start by making the seasoning blend. Mix 2 tbs paprika, 1 tbs garlic, 1 tbs onion powder, 1/2 tsp black pepper, 1 tsp mustard powder, 1/2 tsp chipotle powder, 1 tsp cayenne, 2 tsp Italian seasoning, 2 tsp salt. Combine well and divide into 2.
- Trim chicken thighs and place in bowl. Season with half the spice mixture. Add 3 tbs jalapeño juice, 1 tbs hot sauce and 1/2 qt buttermilk. Let marinade 6 hours or up to overnight.
- Make sauce by mixing mayo, mustard, 2 tbs jalapeño juice, 2 tbs white vinegar, 1 tsp salt, 1 tsp garlic powder, 1 tsp black pepper.
- Mix corn starch and flour and season with creole seasoning. Mix well.
- Thinly slice cabbage and toss with white sauce
- Pre heat oil to 325. Remove chicken from marinade and shake off excess. Dregs through flour mixture and shake off excess. Fry until golden brown and chicken floats. Internal temp should be 165.
- Place fried chicken on a wire rack to cook. Remove one cup of frying oil and place in a bowl with remaining seasoning mix. Brush on mixture to fried chicken.
- Toast buns and get ready to assemble. Place glazed chicken on bun. Add sauce and top with coleslaw. Top with candied jalapeños or pickles if you rather that.
- Enjoy!!!!

## ROAST BEEF PO'BOY

Take a bite of the Big Easy with this mouth-watering Debris Roast Beef Po'boy! Tender shreds of slow-roasted beef smothered in a delicious and rich gravy piled high on a fresh, crusty po'boy and served with tangy pickled peppers, crisp lettuce, fresh tomato and an amazing Creole spread made with the finest Blue Plate mayo. This classic Southern sandwich done backyard style is a true flavor explosion in every bite.



### Directions

- Season trimmed roast, and brown in oil in large pot. Remove from pot once browned.
- Place additional oil in pot and cook mirepoix until soft. Add garlic to soften.
- Sprinkle in flour and slightly brown. Add in tomato paste and deglaze pan with red wine. Add in beef base, water and herbs. Mix well.
- Add meat back in and cook a couple hours until tender.
- Remove meat and discard herb stems and leaves. Blend gravy with a stick mixer or blender(optional) as it should be thick and broken down at this point.
- Place meat back into gravy and shred with a fork into chunks.
- Make spread by mixing all ingredients.
- Toast bread and assemble sandwich!

### Ingredients:

#### Roast

- 1 chuck roast, trimmed
- 1 onion
- 2 stalks celery
- 2 carrots
- 5 cloves garlic
- 2 tbsp tomato paste
- 1 cup dry red wine
- 2 tbsp beef base
- Creole seasoning
- 1 tbsp oil
- 1 tbsp flour
- 8 cups water
- bay leaf
- 2 sprigs thyme

#### Sauce

- 2 tbsp Blue Plate mayo
- 1 tsp creole mustard
- 2 dashes hot sauce
- 1 dash Worcestershire
- Creole seasoning

#### Sandwich

- Crusty po'boy bread
- Lettuce
- Tomato
- Pickled peppers



## MONSTER BURGER

Happy Halloween, you ghouls and goblins!!! My favorite kinda treat is a big crazy burger and boy, do I have one for you today! So crazy it's gotta be called the MONSTER BURGER!!! ...Boudreaux's special patty topped with roasted poblanos, crispy Serrano ham, pimento cheese and toasted ghost pepper cheese infused with tequila!! And man, this was Michael Myers killer!!!



### Ingredients:

- Boudreaux's patties:
- 2 lb. ground chuck
- 1 tbsp Lil' Bit Better Creole Seasoning
- 1/2 tbsp garlic powder
- 1 tsp hot sauce
- 1 tbsp Worcestershire
- 1 tbsp A-1
- 2 oz fresh grated Parmesan
- Fresh deli buns
- Black sesame seeds
- Roasted poblano pepper
- Serrano ham or similar
- Pimento cheese
- Hard white cheese
- Sauce of choice or mayo



### Directions

- Coat buns with olive oil and sprinkle on sesame seeds. Bake at 400 for 5-8 minutes.
- Mix and form burger patties.
- Grill on high heat until desired temperature is reached.
- Crisp Serrano ham on grill and warm poblanos.
- Stack ham and poblano on patty. Scoop on pimento cheese to start to melt.
- In a nonstick pan add thick-sliced cheese directly onto hot surface and cook till cheese crisps.
- Add sauce to buns and assemble. (I used the sauce from my blackened chicken video.)

## WAGYU SMASH BURGER

SMASH Burgers! BACKYARD STYLE!!! Wagyu patties courtesy of Bucker Creek Ranch on toasted brioche buns, bourbon and bacon jam with roasted garlic aioli.... Man, this thing don't miss!!!



### Ingredients:

- 2 lbs. ground meat of choice
- Brioche buns
- 1 head garlic
- 1 cup mayo
- 1 tbsp creole mustard
- 1 tsp hot sauce
- 2 large onions halved and sliced thin
- 1/2 lb. bacon cubes
- 1 cup brown sugar
- Butter
- 3/4 cup bourbon
- American cheese (I used white American)



### Directions

- Start by roasted garlic. I cut the tip off of the head and coated with olive oil. Wrapped in foil and placed on a 300-degree grill for an hour.
- Make aioli by mashing cooked garlic and blending with mayo, hot sauce, mustard and seasoning with salt and pepper.
- Make bacon jam by cooking bacon cubes until really crispy. Remove from pan leaving bacon fat. Add in sliced onions and cook until soft. Add in brown sugar and let crystalize. Add in bourbon and reduce until thick and sticky. Add cooked bacon back in.
- Preheat griddle on high.
- Form ground meat into 4 oz balls. Place small amount of butter on griddle and add small-diced onions if desired. Place meat on grill and smash as thin as possible. Flip when crispy and top with cheese.
- Toast buns in burger fat.
- Assemble with sauce on both sides. Dress with bib lettuce, tomato and onion jam.

## WAGYU BEEF CHEEK BANH MI

Let's do a little Vietnamese Fusion!!! This SMOKED WAGYU BEEF CHEEK BANH MI is straight up bussin' with flavor!!! If you're a fan of Banh Mi you have to give this one a try. With that traditional pickled vegetables you love this incorporates smoked beef cheek that is fall apart tender and flavorful. We tied it together with a hoisin and Sriracha mayo!!! Give this a try and tell me what you think!!!



### Ingredients:

- 1/2 large carrot
- 1/4 piece of fresh daikon radish
- 1/4 onion
- 3 tbsp rice wine vinegar
- 1/4 cup mayo
- 1 tbsp hoisin
- 1-3 tsp Sriracha (depends how spicy you like)
- 2 beef cheeks
- 2 baguettes
- cucumber
- cilantro to garnish
- seasoning



### Directions

- Set up grill or smoker to cook indirect and preheat to 300. I used cherry wood for flavor.
- Season beef cheeks with salt, fresh black pepper and this onion and garlic blend I picked up.
- Place cheeks directly on smoker. I went 1.5 hours until I liked the bark then wrapped them in paper and cooked another 2 hours. I could tell they were done by pushing on the paper and feeling the meat was starting to give. Remove and let rest in the paper for 30 minutes.
- While your cheeks are smoking prep the vegetables so they have time to marinate. Julienne the carrot, onion and radish. Add a tsp of salt and the vinegar. Place in fridge until it's time to assemble.
- Prep the sauce by mixing mayo, hoisin and sriracha. While the cheeks are resting toast the baguette on the hot grill.
- Once rested pull the cheek meat and discard any large pieces of fat.
- Assemble sandwich by spreading mayo on both sides. Layer a nice base of beef. On top side place thin sliced cucumber. Add pickled vegetables and garnish top with cilantro.
- Enjoy!!!!

## SOFT SHELL CRAB SANDWICH WITH SPICY REMOULADE

Get ready for a flavor explosion with our Crispy Softshell Sandwich! Sink your teeth into a golden-brown, perfectly fried softshell crab nestled between two pillowy buns. With a tantalizing crunch and tender, juicy center, this sandwich takes indulgence to new heights. And the secret? Our zesty remoulade sauce made with Blue Plate Mayonnaise, adding a tangy and creamy kick that will leave you craving more. It's the ultimate seafood sandwich experience that will have you hooked at the very first bite! Dive into deliciousness today!



### Directions

- Clean the soft shell crabs by using kitchen shears to remove the face behind the eyes. Lift the sides of the crab and remove the gills. Open the apron and remove it. Insert the shears into the face opening to pop the 2 air pockets on top.
- In a bowl, mix the marinade ingredients. Place the cleaned crabs in the marinade and let them marinate for at least 1 hour, or up to a day. Keep refrigerated.
- In another bowl, mix together the dry batter ingredients until well blended.
- Make the remoulade by adding garlic and lemon to a food processor and blending until puréed. Let it sit for 2 minutes to mellow the raw garlic flavor. Add green onions, capers, parsley, and blend until smooth. Add the remaining wet ingredients and blend to combine. Set aside for later use.  
Preheat oil to 350°F (175°C).
- Remove the crabs from the marinade, shaking off any excess moisture. Place them in the dry batter mixture, ensuring they are fully coated. Shake off any excess batter.
- Slowly place the crabs in the hot oil with the top shell facing down. Fry for 2-3 minutes, then flip and fry for another 2-3 minutes until golden brown.
- Spread a thin layer of Blue Plate mayo on the buns and toast them.
- Assemble the sandwich with lettuce, tomato, fried soft shell crabs, and a generous amount of remoulade sauce. Enjoy!
- **Note: Make sure to adjust the cooking time and temperature based on your specific equipment and preferences.**

### Ingredients:

- 2 brioche buns
- 2 soft shell crabs
- Lettuce
- Tomato
- Oil for frying

### Marinade:

- 1/2 cup mustard
- Juice of 1/2 lemon
- 1 tbsp hot sauce
- 1/4 cup light beer
- Boudreaux's Lil' Bit Better Creole Seasoning

### Remoulade:

- 4 cloves garlic
- Juice of 1/2 lemon
- 1 tsp capers
- 4 sliced green onions
- 1 loosely packed cup parsley leaves
- 1 tbsp hot sauce
- 1 tbsp Worcestershire sauce
- Boudreaux's Lil' Bit Better Creole Seasoning
- 1 tbsp Creole mustard
- 1 cup Blue Plate mayo

### Dry batter:

- 1 cup fish fry
- 1 cup flour
- Boudreaux's Lil' Bit Better Creole Seasoning

## CRISPY CATFISH SANDWICH

Dive into the ultimate flavor experience this National Catfish Month with my Crispy U.S. Farm-Raised Buttermilk Catfish Sandwich! Marinated to perfection in rich buttermilk, this catfish boasts an extra crispy crust that's irresistibly crunchy. Drizzled with a tantalizing garlic, honey, and red habanero sauce, it's a fiery delight that's perfectly balanced by a clean, crisp slaw. And let's not forget that golden toasted brioche bun, adding a touch of luxury to every bite. Elevate your lunch game and satisfy those seafood cravings.



### Directions

- Pat dry the catfish fillets to remove excess moisture. Cut each fillet into two pieces and season both sides with Creole seasoning. Place the seasoned fillets in a bowl, add pepper juice and buttermilk. Marinate overnight or for at least 4 hours.
- For the slaw, combine sliced cabbage and diced red onion in a bowl. Mix in mayonnaise and pepper juice. Season with salt and pepper. Chill until ready to serve.
- Prepare the sauce: Melt butter in a pan and sauté minced garlic until soft. Stir in the habanero puree and honey. Cook until the sauce thickens. Keep warm.
- In a separate bowl, combine all dry breading ingredients. Preheat frying oil to 350°F (175°C).
- Remove catfish fillets from the marinade, shaking off excess liquid. Pat them dry gently. Dredge each fillet in the breading mixture, pressing firmly to ensure the breading adheres.
- Fry the breaded catfish fillets until they are golden brown and float in the oil.
- Toast the brioche buns until golden.
- Generously apply the habanero sauce onto the fried fillets.
- Assemble the sandwich: Place two pieces of fried catfish on a toasted bun, top with the prepared slaw, and serve.

### Ingredients:

#### For the Slaw:

- 1/2 Red Cabbage, thinly sliced
- 1/2 Green Cabbage, thinly sliced
- 1/4 Red Onion, finely diced
- 1/2 cup Mayo
- 1/4 cup Pickle or Pickled Pepper Juice
- Salt and Pepper, to taste

#### For the Marinade:

- 1 cup Buttermilk
- 1/4 cup Pickle or Pickled Pepper Juice
- 4 US Farm-Raised Catfish Fillets
- Creole Seasoning, to taste

#### For the Breading:

- 2 cups Flour
- 2 cups Fish Fry
- 1/4 cup Cornstarch
- Creole Seasoning, to taste

#### For the Sauce:

- 1 tsp Red Habanero Puree (or 1 whole pepper of choice)
- 5 Cloves Garlic, minced
- 1/2 stick Butter
- 1/4 cup Honey

#### Additional:

- Oil, for frying
- Brioche Buns



## ROASTED HATCH SMASHBURGER

Meet the ultimate Hatch Chile Smashburger! Juicy beef patty topped with gooey Muenster cheese, crispy bacon, and fire-roasted Hatch chiles. But wait, there's more! A dollop of creamy avocado mayo seals the deal. One bite and you're in burger heaven!



### Ingredients:

- 2-4 hatch chile peppers
- 80-20 ground chuck
- Prime Beef & Chop seasoning
- Brioche buns
- Muenster cheese
- Bacon
- 1/2 cup mayo
- 1/2 avocado
- 1/2 lime juices
- 1 tbsp minced cilantro
- 1/2 yellow onion thinly sliced

### Directions

- Roast chiles over an open flame until the skins are completely charred. Immediately place into a bowl and cover with plastic wrap. Let them steam for 15 minutes. Once cool, peel the skins off and remove the seeds.
- Make sauce by mashing avocado with lime juice. Add mayo and cilantro and stir to combine.
- Form 6 oz balls from ground chuck.
- Cook bacon until crispy. Keep remaining fat on griddle.
- Place a small amount of sliced onion onto hot griddle in bacon grease. Place 1 burger into middle and season with prime beef and chop. Smashburger until flat and cook until edges are crispy.
- Flip and place cheese on each patty.
- Stack as desired.
- Toast buns.
- Assemble with sauce, burger stack, bacon and roasted pepper.  
Smash



## OYSTER BLT

Ready to shake up your sandwich routine? Check out my Oyster BLT with a twist! I've jazzed up the classic BLT with crispy fried oysters, seasoned to perfection with Boudreaux's Fire and Smoke. But wait, there's more – it's all about that homemade aioli, mixing Blue Plate Mayo with a dash of spiced tomato jam for some serious yum. Layered between your go-to bread with smoky bacon, fresh lettuce, and tomato, this sandwich is a flavor party in every bite. Perfect for a fancy-ish lunch or impressing your friends at dinner. Trust me, ya'll gotta try this!



### Ingredients:

- 2 slices of your favorite bread
- 8-12 fresh oysters
- 2 slices of thick-cut bacon
- 2 tablespoons Blue Plate Mayonnaise
- 1/2 tablespoon spiced tomato jam
- Boudreaux's Fire and Smoke seasoning (to taste)
- 1 cup fish fry mix
- Oil for frying (enough for deep frying)
- Tomato slices (as needed)
- Bib lettuce (as needed)



### Directions

- In a small bowl, combine 2 tablespoons of Blue Plate Mayonnaise with 1/2 tablespoon of spiced tomato jam. Mix well and set aside.
- Season the bacon slices with Boudreaux's Fire and Smoke seasoning. Cook them indirectly on a grill over low heat to render the fat. Continue cooking to your desired level of doneness, flipping as needed.
- Lightly coat the oysters with the seasoned fish fry mix. Heat the oil to 350°F and fry the oysters just until they are crispy or to your preferred doneness.
- Toast the bread slices to your liking. Start building your sandwich by spreading a generous amount of the spiced aioli on one side of the toast. Layer with bib lettuce and tomato slices. Add the cooked bacon and top with the crispy fried oysters. Close the sandwich with the other slice of toast.

## BOUDIN GRILLED CHEESE

Get a taste of Louisiana in your kitchen with a Boudin Grilled Cheese! Watch as I blend rich, savory boudin with a mix of melted Gruyere and Colby Jack, all topped off with a kick of mesquite jalapeno glaze. It's a simple, hearty meal that brings a bit of Southern comfort right to your plate. Y'all don't want to miss this!



### Ingredients:

- 1 link of boudin sausage
- 2 slices of sourdough bread (or your preferred type)
- Butter
- Mayonnaise
- Mesquite jalapeno glaze
- Grated Gruyere cheese
- Grated Colby Jack cheese



### Directions

- **Prepare the Boudin:** Remove the boudin from its casing and form it into a patty shape.
- **Cook the Boudin Patty:** Heat a drizzle of oil in a pan over medium-high heat. Place the boudin patty in the pan and fry until the edges are super crispy.
- **Prepare the Bread:** While the patty is cooking, butter one side of each bread slice. Place the slices in the pan, buttered side down, next to the cooking patty.
- **Add Condiments:** Spread mayonnaise on the top side of one slice of bread and mesquite jalapeno glaze on the top side of the other slice, doing this while they are in the pan.
- **Add Cheese:** Sprinkle grated Gruyere cheese on one piece of bread and grated Colby Jack cheese on the other.
- **Assemble the Sandwich:** Once the boudin patty is crispy, place it on top of one of the cheese-covered bread slices in the pan. Then, top with the other slice of bread, cheese side down.
- **Grill to Perfection:** Grill the sandwich in the pan until both sides are crispy and the cheese is melted, flipping once.
- **Serve Hot:** Remove the grilled cheese from the pan, slice as desired, and serve hot.

## FRIED CRAWFISH POBOY WITH BLACKENED RANCH

Craving a taste of Louisiana? Dive into my latest creation: the Fried Crawfish Poboy with Blackened Ranch! ☐☐ I've taken fresh crawfish, coated them in a light, seasoned breading, and fried them to golden perfection. These crispy delights are piled high on toasted, crusty French bread, creating the perfect crunch with every bite. But that's not all – I dress this masterpiece with shredded lettuce, vibrant heirloom tomatoes, and my own backyard pickled peppers for that extra kick.

The real game-changer? My homemade Blackened Ranch, crafted with creamy Blue Plate mayo and a generous helping of Boudreaux's Lil' Bit Better Blackening Seasoning. It's a symphony of flavors that brings this classic sandwich to new heights.

Whether you're a po'boy aficionado or a curious foodie, this sandwich is a must-try. Let's bring the spirit of the bayou to your plate!



### Ingredients:

#### Ranch

- 1/2 cup Blue Plate mayonnaise
- 1/2 cup buttermilk
- 1/2 cup sour cream
- 1 tbsp minced parsley
- 1/2 tbsp minced dill
- 1/2 tbsp sliced chives
- 1/2 tbsp granulated garlic
- 1/2 tbsp granulated onion
- 1 tbsp Boudreaux's Lil' Bit Better Blackening Seasoning

#### Sandwich

- 1 lb. crawfish tails
- Oil for frying
- 1 cup flour
- 1 cup fish fry
- Boudreaux's Lil' Bit Better Creole Seasoning
- French bread
- Lettuce
- Tomatoes
- Pickled peppers

### Directions

- Combine all ingredients for ranch and mix well. I blended mine, but that is optional.
- Mix flour and fish fry; season to taste.
- Drain crawfish from fat and toss in fish fry to well coat.
- Deep fry at 350 for just a couple minutes until golden brown.
- Toast French bread and dress to your liking.
- Assemble with fried crawfish tails and ranch.



## PIGS IN A BLANKET PRETZEL BITES

Touchdown Taste Alert! As we gear up for the Super Bowl, I've teamed up with Blue Plate Mayonnaise to bring you a game-changing snack that will have everyone cheering for more! Introducing the ultimate Super Bowl snack: Pigs In A Blanket Pretzel Bites with a twist.

Dive into the perfect blend of smoky sausage wrapped in a golden pretzel hug, with a secret ingredient that takes it to the next level - Blue Plate Mayo! Each bite is a burst of flavor, especially when dipped into our homemade honey mustard sauce, made creamy and delightful thanks to Blue Plate's smooth, rich mayo.

Whether you're here for the football or just halftime, these pretzel bites are sure to win MVP at your Super Bowl party.



### Ingredients:

- 5 links smoked sausage
- Pizza dough
- 1/2 cup baking soda
- 2 egg yolks
- Salt
- 1/4 cup Blue Plate mayonnaise
- 2 tbsp Dijon mustard
- 2 tbsp honey



### Directions

- Preparation:
  - Preheat your oven to 425°F.
  - Bring a large pot of water to a boil.
- Prepare the Sausage:
  - Cut the smoked sausage into 2-inch pieces.
- Prepare the Dough:
  - Cut the pizza dough into strips slightly shorter than the length of the sausage pieces.
  - Wrap each sausage piece with a strip of dough, ensuring a bit of sausage is exposed on each end.
- Blanching:
  - Carefully add the baking soda to the boiling water.
  - Blanch the dough-wrapped sausages in the boiling water for 20-30 seconds each, then remove with a slotted spoon.
- Egg Wash:
  - In a small bowl, beat the egg yolks with a few drops of water to create an egg wash.
- Baking:
  - Place the blanched sausages on a baking sheet lined with parchment paper.
  - Brush each with the egg wash and sprinkle lightly with salt.
  - Bake in the preheated oven until the dough is golden brown, about 12-15 minutes.
- Honey Mustard Sauce:
  - In a small bowl, combine the mayonnaise, Dijon mustard, honey, and any additional preferred seasoning to taste.
- Serving:
  - Serve the pretzel bites warm, accompanied by the honey mustard sauce for dipping.

## BACKYARD SPICY FISH SANDWICH

Indulge in the ultimate backyard treat with my Backyard Spicy Fish Sandwich featuring a tangy vinegar slaw and a zesty twist: Blue Plate's New Creole Tartar Sauce! Dive into a crispy, golden-brown fillets nestled between soft buns, topped with a vibrant, home-made slaw that adds the perfect crunch and a burst of flavor. Drizzle that Blue Plate Creole Tartar Sauce for an extra kick of Louisiana-inspired spices. It's a mouthwatering fusion of flavors that'll have you hooked from the first bite. Get ready to elevate your sandwich game with this irresistible creation!



### Ingredients:

- 2-4 catfish fillets
- Boudreaux's Backyard Lil' Bit Better Creole Seasoning
- 1/4 cup yellow mustard
- 1 tbsp hot sauce
- 1/4 red onion, thinly sliced
- 1/4 purple cabbage, shredded
- 1/4 green cabbage, shredded
- salt and pepper, to taste
- 2 tbsp red wine vinegar
- pickled peppers, to taste
- 2 cups fish fry
- 1 cup flour
- 2 tbsp cornstarch
- Potato buns
- Blue Plate Mayonnaise
- Blue Plate Creole Tartar Sauce
- oil for frying

### Directions

- Pat the fish dry. Season with Creole seasoning, then cover with yellow mustard and hot sauce. Coat well and allow to marinate for at least 30 minutes or up to 2 hours.
- In a bowl, combine red onion, purple cabbage, and green cabbage. Season with salt and pepper. Add red wine vinegar and pickled peppers, mix well, and set aside.
- In a shallow bowl, mix fish fry, flour, and cornstarch. Season to taste with Creole seasoning. Coat fish fillets in the dry mixture and fry in 350°F oil until golden brown and crispy.
- Spread a small amount of mayo on the inside of each bun before toasting them on a griddle or pan.
- Build the sandwich by topping each side of the toasted bun with Creole Tartar Sauce, then adding the fried fish and finishing with the slaw.

# Glossary of Common Sandwich Definitions

---

## 1. Baguette

A long, narrow French bread with a crispy crust, often used for sandwiches like the French dip.

## 2. Banh Mi

A Vietnamese sandwich made with a baguette, typically filled with marinated meat, pickled vegetables, cilantro, and jalapeños.

## 3. BLT

A classic sandwich consisting of bacon, lettuce, and tomato, usually served on toasted bread with mayonnaise.

## 4. Club Sandwich

A double-decker sandwich made with three slices of bread, typically containing turkey or chicken, bacon, lettuce, tomato, and mayonnaise.

## 5. Croque-Monsieur

A French grilled ham and cheese sandwich, often topped with béchamel sauce and baked until golden.

## 6. Croque-Madame

A variation of the croque-monsieur with a fried egg on top.

## 7. Cuban Sandwich

A sandwich made with Cuban bread, filled with roasted pork, ham, Swiss cheese, pickles, and mustard, then pressed and grilled.

## 8. Dagwood Sandwich

A tall, multi-layered sandwich with a variety of meats, cheeses, and condiments, named after the comic strip character Dagwood Bumstead.

## 9. Finger Sandwich

Small, delicate sandwiches often served at tea parties, filled with ingredients like cucumber, egg salad, or smoked salmon.

## 10. French Dip

A hot sandwich made with thinly sliced roast beef on a baguette, served with a side of au jus for dipping.

## 11. Grilled Cheese

A simple, classic sandwich made by grilling bread with cheese until the bread is toasted and the cheese is melted.

## 12. Gyro

A Greek sandwich made with pita bread, filled with spiced meat (usually lamb or beef), tomatoes, onions, and tzatziki sauce.

## 13. Hoagie

A sandwich made with a long roll or baguette, typically filled with meats, cheese, lettuce, tomatoes, onions, and various condiments.

## 14. Jambon-Beurre

A French sandwich consisting of ham and butter on a baguette.

### **15. Lobster Roll**

A New England sandwich filled with lobster meat, usually mixed with mayonnaise or butter, and served in a split-top bun.

### **16. Melt**

A hot sandwich that includes cheese and another ingredient, such as tuna, turkey, or vegetables, grilled or toasted until the cheese is melted.

### **17. Muffuletta**

A large, round sandwich originating from New Orleans, filled with layers of cured meats, cheese, and olive salad, served on a sesame seed roll.

### **18. Panini**

An Italian-style sandwich made with a small loaf of bread, filled with various ingredients, and grilled in a press.

### **19. Po' Boy**

A traditional Louisiana sandwich made with French bread and filled with fried seafood or meats, dressed with lettuce, tomatoes, pickles, and mayonnaise.

### **20. Reuben**

A sandwich made with corned beef, Swiss cheese, sauerkraut, and Russian dressing, grilled between slices of rye bread.

### **21. Roti John**

A Southeast Asian sandwich made with a baguette or bun, filled with a mixture of minced meat, onions, and eggs, often served with chili sauce.

### **22. Sliders**

Small sandwiches typically served as appetizers or snacks, often made with mini hamburger buns and various fillings.

### **23. Smørrebrød**

An open-faced Danish sandwich made with dark rye bread, topped with various ingredients like fish, meats, cheese, and vegetables.

### **24. Submarine Sandwich**

A long sandwich made with a cylindrical roll, filled with meats, cheese, vegetables, and condiments, also known as a sub, hoagie, or grinder.

### **25. Tartine**

An open-faced sandwich, often made with artisanal bread and gourmet toppings.

### **26. Tea Sandwich**

Small, delicate sandwiches with thinly sliced ingredients, often served at tea time.

### **27. Tortas**

A Mexican sandwich made with a soft roll, filled with meats, cheese, beans, avocado, and various condiments.

### **28. Triple Decker**

A sandwich made with three slices of bread and multiple layers of fillings, similar to a club sandwich.



### **29. Tuna Salad Sandwich**

A sandwich made with tuna mixed with mayonnaise and other ingredients, typically served on bread or a roll.

### **30. Veggie Sandwich**

A sandwich filled with a variety of vegetables, often including lettuce, tomatoes, cucumbers, and avocado.

### **31. Wrap**

A sandwich made with a soft flatbread, such as a tortilla, filled with various ingredients and rolled up.

### **32. Bap**

A soft roll or bun, often used for breakfast sandwiches in the UK.

### **33. Chacarero**

A Chilean sandwich made with thinly sliced beef or pork, green beans, tomatoes, and a spicy sauce, served on a round roll.

### **34. Bocado**

A Spanish sandwich made with a baguette, typically filled with cured meats, cheese, and vegetables.

### **35. Souvlaki**

A Greek sandwich made with grilled meat skewers, served in pita bread with vegetables and tzatziki sauce.

### **36. Bahn Mi**

A Vietnamese sandwich made with a baguette, typically filled with marinated meat, pickled vegetables, cilantro, and jalapeños.

### **37. Shawarma**

A Middle Eastern sandwich made with spit-roasted meat, served in pita or flatbread with vegetables and sauces.

### **38. Cheesesteak**

A sandwich made with thinly sliced beefsteak and melted cheese in a long hoagie roll, originating from Philadelphia.

### **39. Fish Finger Sandwich**

A British sandwich made with breaded and fried fish sticks, typically served with tartar sauce and lettuce.

### **40. Katsu Sando**

A Japanese sandwich made with breaded and fried pork cutlet, cabbage, and tonkatsu sauce, served on white bread.

### **41. Medianoche**

A Cuban sandwich similar to a Cuban sandwich but made with a slightly sweet, eggy bread, typically served as a late-night snack.

### **42. Patty Melt**

A sandwich made with a hamburger patty, grilled onions, and melted cheese, served on rye bread and grilled.

### **43. Ploughman's Sandwich**

A British sandwich filled with cheese, pickles, lettuce, and sometimes ham or other ingredients, often served in pubs.

### **44. Porchetta Sandwich**

An Italian sandwich made with slow-roasted pork, often served with arugula and other toppings on a crusty roll.

### **45. Roast Beef Sandwich**

A sandwich made with thinly sliced roast beef, typically served on a roll or bread with various condiments.

### **46. Salt Beef Bagel**

A sandwich made with salt-cured beef, typically served on a bagel with mustard and pickles.

### **47. Sarnie**

A British slang term for a sandwich, often used informally.

### **48. Spiedie**

A sandwich from New York made with marinated cubes of meat, grilled on skewers and served in Italian bread.

### **49. Wurstbrot**

A German sandwich made with sausage, typically served on rye bread with mustard and pickles.

### **50. Zapiekanka**

A Polish open-faced sandwich made with half a baguette, topped with mushrooms, cheese, and various other toppings, then baked until crispy.



